Probatum Est

(It has been proven)

That Ceres 3 contains 20 per cent more nutriment than any other flour, and it makes whiter, lighter, purer &

It is the purest product of the finest wheat from the famous (? wheatfields of Minnesota and Dakota, and is M ground in the finest mills in the country by 7 scrupulously %

CERES

FLOUR

the

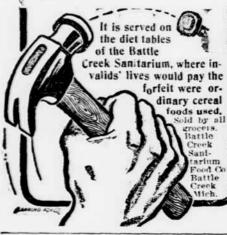
Best.

clean millers. The success of the baking is assured whenever CERES is used. It is the standard flour. It has been used for over a quarter of a century, and has been in competition with hundreds of other brands. and has proved itself the best. All grocers sell CERES. Ask

your grocer for

Wm. M. Galt & Co., Wholesalers, 1st and Ind. Ave.

> Imitators Nailed. The Battle Creek Sanitarium Food Co, struck the nail on the head and drove it squarely home when the pub-ic was informed that every package



Wouldn't You Rather Drink Culmbacher Beer

weather? It will do you more good. It's a thirst quencher and invigorating beverage. Try it. 24 pts. or 12 qts. for \$1.25. Delivered in unlettered wagons.

Washington Brewery Co.

4th and F Sts. N. E. 'Phone 2154.

From Harper's Bazar. Fish is always best for breakfast when prepared in small quantities, either creamed in little baking dishes or made into a simple souffle. Little fish are also good, from the ordinary pan fish to the delicious brook trout. The commonplace flounder becomes most aristocratic if its bones are removed and it is cut into strips four inches long and one wide, rolled into turbans pinned with wooden toothpicks and fried in deep fat. A bed of watercress with a garnish of lemon adds still more to its appearance. At most fish markets this way of preparing flounders is understood, and for a cent a pound more than the regular price it will be sent home ready for cooking. A pleas-ant accompaniment for a breakfast dish or fish is either a salad of cucumbers with French dressing or cucumbers and sliced tomatoes with the same dressing, or tomatoes dipped in crumbs and egg and fried or broiled. Either with or without potatoes these vegetables go far toward making the meal attractive.

Bound to Enjoy Herself.

From the Philadelphia Press. "Now, dear," said mamma, giving final instructions to Elsie, who is going to take tea with a playmate, "when you are asked if you will have something you must say: 'Yes, thank you,' and if you don't want it you must say-"
"Oh! You needn't bother about that," Elsie interrupted. "I don't expect to re-

fuse anything." A Peace Measure.

From the Chicago Record-Herald Jones-"Well, I suppose your folks are going away for the summer?"

Brown-"No: we've sent out cards announcing that we will let all our kin alone through the hot weather if they will let us



Table and Kitchen.

Some Dainty Dishes for Hot Weather.

From our German cooks we may obtain a great variety of recipes for desserts made in the form of cakes and thin, light breads. The cakes very nearly resemble our pancakes and are usually of goodly size, so that one is sufficient for each serving. The batter is made of eggs and flour, cooked in a hot pan and transferred to the oven to be finished. They are served with powdered sugar and quarters of lemon, or are spread with preserved fruit before they are put into the oven and glazed.

Corman Paneake.

Cereal.

Broiled sait mackerel. Creamed potatoes.

Heated rolls.

Coffee.

LUNCH.

Shredded dried beef with egg sauce.

Quick biscuit.

Coffee.

Sift and then weigh half a pound of flour. Beat three good-sized eggs until light, make a well in the center of the flour and graduand better bread. We ally work the eggs into flour until you have a smooth batter free from lumps. Add a tablespoonful of powdered sugar and gradually half a pint of cold milk. Beat the batter again until very smooth and light. Heat a frying pan and when it is hot brush it well with melted butter and pour in the batter. Cover with a pint of preserved pineapple or preserved apples and set in a hot oven for twelve or fifteen minutes, or until the batter is thoroughly cooked through under the fruit. Then slide it carefully out of the pan on to a hot plate. Sift powdered sugar over it and serve at once.

Rolled Pancakes.

Separate four eggs, beat the yolks until light, add one and a half cupfuls of milk, measure one cup of sifted flour and sift with half a teaspoonful of salt; add the eggs and milk to flour and beat until smooth. Beat the whites of the eggs to a stiff froth and stir slowly into the mixture. Put a tablespoonful of butter in a frying pan and when hot pour in enough batter to cover bottom of the pan. Bake a delicate brown on under side and then turn and brown on the other side. When done spread with marmalade or fruit jam and roll up quickly. Serve at once

Kolatschen.

Put one cup of milk in a saucepan with two ounces of butter, three level teaspoonfuls of sugar and a quarter of a teaspoonful of salt; as soon as the milk boils throw in four ounces of sifted flour, stirring rapidly and constantly until a smooth paste is formed, which loosens itself from the bottom and sides of the saucepan; transfer from her comfortable home begins to lay this to a bowl and set away to get cold, stirring occasionally. Then add one whole egg and the yolks of four. Drop the mixture by spoonfuls on buttered tins, placing each portion two inches apart; brush over with beaten egg and bake in rather a quick oven until a light brown and perfectly light to the touch. When done, brush over the top of each with one egg mixed with a tablespoonful of milk and one of sugar; sprin-kle with chopped almonds and return to the oven for a few minutes. When they are cold cut an opening in the side of each puff and fill with whipped cream and strawberries. Whip a half cup of good sweet cream to a stiff dry froth; add half a cup of fresh crushed strawberries sweetened with powdered sugar.

Apple Cake.

Measure two cups of sifted flour, add two teaspoonfuls of baking powder and half a teaspoonful of salt and sift again into a mixing bowl; make a well in the center; beat whites of two and yolk of one egg until light, add grated rind of a lemon, one tablespoonful of melted butter and a cup of milk; mix this gradually into the flour until you have a thick batter or very soft dough. Spread this on shallow, well-but-tered tins, having batter not more than half an inch thick. Pare and cut into eighths enough large, tart apples to cover the top of the cakes by laying the pieces closely together in rows, pressing the sharp edges into the dough; brush well with softened but not melted butter, sprinkle thickly with granulated sugar and bake in When done, dust with powdered sugar and cinnamon.

Peach Cake.

Make a good, rich baking powder biscuit and roll out until not more than half an inch thick. Place in long biscuit pans; brush well with butter and cover the entire top of each cake with sliced peaches, arranged in symmetrical rows. Sprinkle generously with granulated sugar, cover the pan with a tin baking sheet or another biscuit pan and bake for twenty-five or thirty minutes. The idea is to cook the fruit thoroughly without reducing it to a pulp or drying it up and to retain the shape. If peaches are well ripened they may be cut into halves and placed with

These cakes are very simple and make plain but delicious desserts when fresh fruits are in season. They closely resemble the American open-fruit pies, but are more wholesome than the rich pastry of the pie

American Pineapple Cake. This makes a delicious summer dessert.

For the cake part beat three eggs without separating until very light and foamy. Add 11/2 cups of sugar and juice of half a lemon and beat again until it is a foamy mass. Then beat in a scant cup of cold water (not ice-cold), measure two cups of sifted flour, add two teaspoonfuls of baking powder and sift again. Add this to cake mixture and beat until the batter is very smooth. Spread the batter in two layer cake tins and bake in a rather slow even for at least twenty-five minutes. It must be thoroughly done, but not baked too dry.

The Filling.

Select a very ripe sugar-loaf pineapple, pare and remove eyes and core, chop as fine as possible and then pound to a paste; add sugar enough to sweeten the pineapple to taste and spread between the layers quarter of an inch thick; or cook the pineapple and sugar together until you have a thick marmalade; this will prevent the juices from running away from the pulp while the meringue is baking. When the cake is put together, cover it with a mer-ingue made by beating the whites of three eggs to a stiff froth and adding three tableeggs to a still froth and adding three table-spoonfuls of powdered sugar and a table-spoonful of lemon juice. Bake the mer-ingue very slowly in the oven for ten minutes; if it cooks too fast it will be spoiled.

How to Use Barley.

Scotch barley should be more generally used than it is, especially included in diet for children, the aged and those with weak digestive organs.

It may be cooked in any kind of meat broth and served as a vegetable, or served as cream of barley soup, using milk. Scotch broth is delicious, nourishing and most suitable for children and invalids as well as for

Wash the barley well in cold water and cook it at least two hours before serving.

Scotch Broth. Take a good-sized neck of mutton, not too fat, have it well cracked; cover with cold water and let it stand over a moderate fire until the water is well colored with the juices; then bring to a boil, skim and simmer gently for an hour. Add half a cup of well-washed barley and simmer for two hours longer, adding enough boiling water to keep the meat well covered and sufficient to serve six persons. When done, remove the meat and season to taste and serve,

Strawberry Sauce. Mrs. S. E. K. requests a recipe for straw-

berry sauce. Beat two ounces of butter to a cream, then beat in gradually a cup of powdered sugar. Continue to beat until very white and foamy. Just before serving, crush five or six fine, ripe strawberries, dust with sugar and add them to the sauce, beating

them in well. Delmonico Cream Roll,

Same writer wishes a recipe for potatoes ooked in this way.

Pare and chop raw potatoes very fine; add just enough cream sauce to bind them together. Put them into a buttered, shallow baking dish and place in a moderately hot oven in a pan of hot water. Cook until the potatoes are done; then roll them over like an omelet; let them stand a few mintes longer, but do not let them brown.
Turn out on a heated dish and garnish with parsley and bacon.

Menus for Every Day.

SUNDAY. BREAKFAST.

Broiled whitefish. Creamed tomatoes.

Maple syrup. Coffee DINNER. Tomato bouillon. Smothered chicken. New potatoes. Crab salad.

Asparagus. Fruit tapioca. Cream. Coffee. SUPPER. Crab meat sandwiches.
Grilled tomatoes. Strawberries.

MONDAY.

Green pea soup.
Broiled sirloin steak. Sauce bearnaise.

New potatoes. Cream sauce. Asparagus salad.

TUESDAY.

BREAKFAST.

Fruit.

LUNCH.
Deviled beef. Corn pone.

DINNER.

Okra soup.

ADD TO SUMMER VACATIONS.

Do Not Take Up Much Room and Are

Sure to Be Useful in an

Emergency.

As the season approaches for the summer

flitting the wise housewife who looks for-

ward to three or four months spent away

Duke of Marlborough's outfit, but even the

best appointed seashore hotel or country

house does not provide one's personal be-

longings, while the majority of moderate-

Cucumbers.

Tomato sauce. Rice.

Quick biscuit.
DINNER.

American cream. Coffee.

Broiled sweetbreads.

Corn fritters.

Stewed onions.

Cold slaw.

Cereal.

Hot yeal loaf.

they most need it.

mantel a homelike air.

a joy forever.

flies and other insects.

your room.

the trunks, making additional tables or

couches of these usually unsightly articles,

If there is room, slip in a bright pillow

for use in the hammock, or to decorate

An afghan is a treat when persons are

bright pillows around them, and a soft

make tea in your own little teapot before

A little clock is a cheerful companion.

Curtains are certainly a great addition and

twine and stretched tightly between two

nails makes a dainty window decoration.

as well as forming a guard against stray

At one of the mountain retreats last

year a lady who was the mother of several children made one of her rooms a veritable "home" by bringing with her a

large lamp. It was a cheerful double-burner with a porcelain shade, and its

bright gleam attracted every one to its side. From everywhere the children

side. From everywhere the children gathered around it on a big table in the evenings when the air without was chilly,

and looked at pictures, played games, etc

A small oil or alcohol stove is almost

necessity in case of sudden illness or

for a baby or invalid who requires heated

food. It is also a comfort to have for an

occasional chafing dish party marshmallow

roast, cup of tea or chocolate. The solidi-

fied blocks of alcohol are very cheap and

easily managed, and are an especial bless-

If one has foresight enough to tuck a

small flatiron into one's trunk it will soon

pay for itself at resorts where dresses cost

a small fortune to launder. An afternoon each week for pressing mussed places in

dresses, ribbons, neckwear, baby's cap strings, etc., will be enough to keep one

Of course, you will take your favorite

books, and the paints and pencils or pas-

A little medicine chest is a positive ne

cessity, with remedies for colds and fever

and witch hazel, cold cream and camphor.

A box of sewing materials is also a neces

sity-a lacquered box with a hinged cover

needles, emery, measure, tape, buttons,

Of course, the bicycle, golf bag, camp chair or hammock, according to one's

The extra space in the trunk required for

these articles, and others which will sug-

Seashore Fashions.

Figured muslins without much dressing

are made up for the seashore and are

trimmed with lace and welvet ribbon, a

combination which seems certainly quite

unsuitable for seashore wear, but which

has been ordered by fashion. These gowns

are on the order of garden party costumes,

very elaborate and of delicate coloring,

but, as has been before stated, are "un-

certain"-if such an expression can be

their freshness and coloring after a day or two of wear. The wool batistes or those

which are like mohair are capital mater-

ials, and are extremely smart in white with a tiny embroidered design or a hair

line of color. These gowns are made up

"Have you got any condensed milk?"

asked the man at the gate.

"No, sir," replied the driver of the milk wagon, imperturbably. "Nothin' but the expanded kind."—Chicago Tribune,

-or rather are very certain to lose

who have not had your foresight.

or a little covered basket is suitable. In it place all the small belongings pertaining to repairs—spools of cotton and silk,

And don't forget the hot-water bottle.

ing for curling refractory locks.

mmaculate without cost.

scissors, etc.

From Harper's Bazar.

gown at the seashore

their eyes on an alcohol stove.

BREAKFAST. Cream.

OUSE=

Boston brown hash makes a breakfast or luncheon dish approved by the average man. Chop very fine the remnants of a rare beefsteak or roast, taking great pains that no fragment of bone or gristle is left to mar the whole. Put a layer of mashed potato in the bottom of a buttered pudding dish, then a slight layer of fine, dry bread crumbs. Sprinkle with salt and pepper, dot with bits of butter, moisten with a half cupful of gravy or beef stock and cover with another layer of potato. Smooth the top with a knife blade dipped in milk and bake in a moderate oven until well browned. Serve with poach ed eggs or omelette.

Now that hot weather is at hand, salads should play an important part in each day's bill of fare. Fruit salads are not nearly so well known as they should be. The dressing of a fruit salad for the gour-met is usually of sweet wine, with just a suspicion of fine liqueurs, but for ordi-nary use other combinations are preferable. Sweetened whipped cream, lemon juice, fruit juices, French dressing and mayon-

naise are all used with fruit.

A fruit salad dressing that is especially good for any combinations of fruits that are not too tart is made by beating together the yolks of four eggs until lemon colored or creamy. Beat in, little by little, a half teaspoonful of salt and a cupful of powdered sugar. Have ready the strained integer of two lemons with in the little salt and a cupful of powdered sugar. TRUNKFUL OF COMFORTS juice of two lemons, stir in at the last and serve at once. This goes particularly well with bananas and oranges. Another good dressing for bananas is made of a gill of A FEW NECESSITIES THAT WILL well-sweetened sherry, mixed with a tea-spoonful of lemon juice. When ready to serve, add a little whipped cream.

A delicious French salad is made of wild

strawberries dressed with claret. Another Persian dainty consists of a mixture of ripe currants and red raspberries with

The almost universal custom of sealing an envelope by moistening the flap with the tongue is now decried by physicians, who report many cases of blood poisoning as the result of cutting the tongue with the sharp edge of the envelope. Danger is also said to lurk in the seemingly innocu-ous postage stamp, and people are warned against moistening with the lips. aside in her trunk many of the small belongings she knows she will need as the An old New York housekeeper, whose

table cutlery is always bright and shining, and who emphatically believes in the simnucleus of her real packing. The foolish virgins who wait until the last moment to plification of labor, gives this advice to young housekeepers. Save the water in prepare for this undertaking sometimes find themselves with no oil at the time when, which your potatoes have been boiled, and as you clear the table lay the silver knixes, forks and spoons in the kettle of potato water until ready to wash them. Of course, one does not need to copy the

Wash in hot soap suds and rub thoroughly on a dry, soft towel. If this custom is followed the weekly silver cleaning may be extended to a month, the silver meanwhile remaining in good condition. The same good housekeeper prides her-

priced cottages and country "homes" require many additions to make them homelike. If you expect to spend a season at one place there are many hours before you self on the crystal cleanness of her glass. This she always washes herself in clear, in your room, and in this instance as always the gentlewoman stamps herself on her surscalding hot water. "Slip the glasses in sideways," she says, "so that the water teuches the outside and inside of the glass roundings. So it may be a help to those who are too busy to make it a study themselves to append a list of suitable additions at the same time and there will be no to one's luggage. First of all be sure you take a handsome towel as a cover to the ugly slabs of bureau top one often meets, as well as to the wooden ones spotted and danger of cracking from unequal expansion. Wash one at a time, rolling it around in the pan with the ends of the fingers, or use a dishmop kept especially for the glass and silver. Wipe at once without rinsing or draining." Before washing a glass that ink stained. A soiled clothes bag is also a necessity-the large kind made of two yards of stout cretonne sewed into a bag and gathered to a stiff rod is the best. A slit bound with tape makes the opening for the accommodation of all the laundry needed. has held milk or a glass milk bottle, rinse first in cold water. A generous-sized piece of old cotton cloth, reatly hemmed to avoid raveling and lint, is the best polishing Next, a decorative calendar is useful to check off one's board bill, as well as to date towel for glass. letters, while it fills up the glaring wall

With the camping outfit under considera-Pictures, too, either bright and cheerful stove bears passing on. This is simply an chromos, engravings cut from magazines, empty five-gallon oil can. Cut one end off studies from art journals or souvenirs given for the stove door, put a circular hole on with Sunday editions, can be saved for such one side, large enough for the frying pan or purpose.

Photographs are comforts when away of the originals, and the best way of that dotes on "taking to woods" occasionally, without the formality of a train of acing case either of leather or paper. These companying baggage, the Arizona camp take but little space and can be opened on a table or bureau, while even a row of uncooking utensils may be loaded into it, and cooking utensils may be loaded into it, and framed photos gives the poorest bureau or the whole tucked compactly under the wagon seat or in a gunny-sack, to hang under Exterior and interior views of one's home are especially appreciated if, as so often happens, one runs across an old friend.

In connection with camping, the advice A table cover made of a square of denim or turkey red, and similar ones to cover of a woman who has a large house and a large family on her hands, but nevertheless succeeds in keeping young and always charming, will be found sound and sensible. When you get ready to take a little camping trip," she says, "close your house and make it your business to forget all about it Don't think a single think. Just enjoy yourself, as though you hadn't a care in not well. It is pleasant for the invalids to lle on the bed, or in a hammock, with the world. Worrying and wondering wheth er you remembered to wind the clock and closed the spare room windows, watered the rubber plant or darkened the living room gray wool afghan over them, while you won't help matters at all, and will prevent your getting the rest and change you need Do the best you can to leave everything in good shape, then put it out of your mind can be arranged so cheaply. Even white mosquito netting gathered to a piece of and you will come back rested and equal to any emergency."

For the suppression of the spasmodic rough that often seizes one at the most inopportune time, refusing to yield to cough drops or will power, try this new remedy. Pour a few drops of oil of peppermint on a bit of cotton and put in a small earthen jar or glass bottle, covering tightly. Carry in your pocket. When you feel the coughing fit coming on inhale the peppermint, holding close to the nostrils. Cover closely again, that it may not evaporate. This has the same effect as the Chinese camphor of peppermint or menthol.

In hot weather many children become ubject to violent attacks of nosebleed, due to disordered conditions of the blood. The ost direct and useful way to stop the flow is in the application of cold compresses Take three towels and ice water in a basin. Have the patient sit as upright as possible loosening the clothing freely about the neck. Tuck a dry towel about the clothing to prevent the cold water trickling down. Dip one towel in cold water and bind over forehead and nose, pressing firmly about the nose. Dip the other towel in cold water and wind around the neck. Renew these frequently, until the skin is thoroughly cool. Renew these A little vinegar added to the water adds to its value as a styptic.

Where nosebleed is unusually obsfinate, efusing to yield to the ordinary remedies. a dernier resort is to plug the nose with a plug of cotton about the size of the first joint of the thumb, around which a bit of thread is tied. Oil the plug, roll to a point on one end and introduce in nose with twisting motion until it reaches the point where the bleeding comes from.

A word of caution to the woman who is getting her art needlework in readiness for the summer rest days is not to bite off the ends of silks or colored threads nor ten them with her ling in order to pass them readily through the eye of the needle. Many cases of arsenical poison have been traced directly to this feminine habit. The taste in sports, will accompany the trunk, well tagged to prevent loss. use of poisonous dyes is alarmingly prevachrome yellows containing lead, gest themselves, is amply repaid by the comfort they will afford, not only to your own family, but to those you will meet greens containing arsenic and blues containing muriate of soda proving distinctly

> The June bride who fails to number a bridal chest among her wedding treasures is apt to feel that one of the most delightful adjuncts to that occasion is lacking. Not only does the utility of this quaint piece of furniture appeal to the feminine mind, but the soft halo of romance thrown about it by the songs and legends of cen-turies renders it still more to be desired. Exceedingly pretty are the chests mad from Norwegian designs in black oak conventional carved patterns. These come

Much more elaborate and consequently costly are the Flemish and Spanish, with designs worked out with greatest truth and

A pretty custom is when a number of the girl friends of the bride unite in buy-ing the chest, and seeing that it is prop-erly filled with its store of dainty linen carefully marked.

In making up pine pillows a small mix-ture of curled hair will be found of distinct advantage. The hair keeps the needles from packing and renders the pillow more comfortable. The most suitable covers for balsam pillows are made of pongee or washable linens, embroidered with suita-ble designs. without trimming excepting the material itself or folds of silk, and they wear mar-velously well. Challis, too, are to be recommended and this year are to be found in both the light and dark colorings and with simple or elaborate designs. A dark blue and white challi is an immensely useful ole designs.

First Office Boy—"De typewriter says she t'inks she's got pneumonia and typhoid fever coming on."

Second Office Boy—"Oh, it ain't dat. She's just heard dat de boss is engaged ter be married—dat's all."—Judge.



PORCH FLOWER STANDS

UP-TO-DATE FANCIES FOR OPEN AIR PARLORS.

Plants and Good Ideas of Arrange ment-Hanging Baskets, Dwarf Oaks and Running Vines.

Written for The Evening Star.

No one is so far away from green fields and running brooks but that some taste of the beauties of nature is possible. Window gardens and hanging baskets will accommodate choice specimens of plant life. The decorative possibilities of the city or

suburban porch have been studied in almost every line. Porch furniture, in all grades from the qualities in simple painted woods to the elegantly enameled wicker or reed ware, is sold at a price so reasonable that the day has gone by when the handy man of the house may flaunt his genius and peril the lives of family and friends with fearful and wonderful porch chairs constructed from discarded barrels and empty soap boxes. Hammocks may be purchased soap boxes. Hammocks may be purchased so cheap that highly recommended "patterns" for making the aforesaid airy couches from old blankets or empty coffee sacks, buoyantly expanded with barrel hoops, are no longer passed from feminine hand to feminine hand, and the saving in surgeons' bills seems to justify the change. No, the march of civilization has advanced summer interest to such topics as the best methods of giving porch teas or ways to increase the collection of hardy pillows, which form so powerful an auxil-iary to the display of lovely woman's charms when she reclines in the hammock, is stretched upon the wicker porch couch or lolls in the low easy chair. Rugs and draperies make the summer porch look what it has really experience. what it has really come to be—an open-air sitting room—but the real individual outdoor touch should be found in the display of plants Never has the cultivation of fine specimens of the floral kingdom been so much of a fad as now. Fashionable women delight in it, for half the pleasure of being a successful flower grower comes from the envy one's skill excites in the unsuccessful, Only a refined woman can successfully cultivate flowers. Notice the garden of the female of coarse, callous disposition. Even the gorgeous blooms with which she decks herself on gala occasions soon droop and wither away in her uncongenial atmosphere In their sensitiveness to personal associa-tions flowers almost seem to be possessed

Near-By Exhibition.

The porch during summer offers an admirable opportunity for exhibiting one's skill as a flower grower. In so many picturesque settings can the plants be displayed that their elegance is, if possible, much enhanced.

Flower stands of all materials are admissible. The most picturesque are of home handiwork-the rustic, with foundations of handlwork—the rustic, with foundations of wood to which bits of tree branch, twig and bark are nailed as a covering.

A border of flowering vines planted so that they fall over the sides of the box or run up the rustic handle of twigs that is

sometimes added forms one of the pleasing ways of framing the plants used in the stand. Flowering verbenas, geraniums, etc., are commonly utilized for the center, but a doubly happy effect is achieved if plants fragrant as well as beautiful form part of the porch collection. The lemor verbena, rose geranium, mignonette, sweetleaved pelargonium and heliotrope are among such specimens. Honeysuckle, sweet peas and other fragrant vines planted outside as porch climbers will add to the sweetness of the nook. Care must be taken, however, that one odor does not antagonize another, for some flower scents are so powerful as to prove sickening when combined with others—for instance, the heavy odor of the honeysuckle and that of heliotrope

do not blend well. Hanging Baskets.

Stands supplied with brackets for th accommodation of separate pots may be purchased at the florist's or may be imitated by the home carpenter. The wood should be painted a sylvan green.

If it is to hold a miscellaneous assort ment of flowers a large box made with fanciful supports is a favorite for porch Long boxes fixed to the ends or sides of the porch are sometimes incon-venient and, on the whole, present too extensive a display of vegetation to harmonize well with the idea of the porch being a mere sitting room. Screws should stud the porch ceiling at

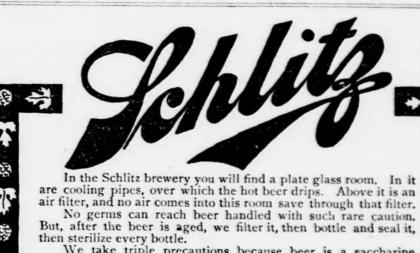
regular intervals, and from these hanging baskets of various sorts may be suspended. Hanging baskets, like the stands, may be of home manufacture. An old wooden or tin pail or basin painted green and well overhung with vines will serve as a bas ket when nothing better can be secured. Frames of wire purchased in the shops cost very little, and when lined with moss and filled with flowers and vines make enware painted to represent bits of log are pretty. Others may be made at home of real log hollowed out with a chisel and smoothed at each end. The homemade log screw hooks in the sides and a chain to screw hooks in the sides and a chain to hang it up by are all that is needed to complete it. Of course, a couple of holes must be bored to allow the water used in moistening the soil to drain out. Rustic baskets covered with bark and bits of branches and twigs are too common to need description. Bamboo, cane or terracotta and even cork baskets may be bought in the shops. Swinging bowls of glass for the accommodation of aquatic plants, such as the water hyacinth and the water poppy, make an agreeable variation in the character of the decorations.

Best Selections. Dwarf lobelia, nasturtium, asparagus,

etunia, with its velvety salver-shaped flowers; the passion flower, with its exquisite blossoms and tendril-tipped branches; the rondeletia and the different kinds of torenias and mignonette make excellent borders. Among the vining plants may be men-tioned the cissus, with its velvety green leaves marked with white; the tradescan-

leaves marked with white; the tradescantia, a bright, prettily variegated plant; the gray or red-tipped sedum, the trailing, beautifully veined fittonia, a native of South America; money wort, the vinca, a species of periwinkle; the ivy-leafed geranium, smilax, mignonette and the ivies. Uprights and Dwarfs.

The upright plants that lend themselves with good effect to the beautifying of the



Don't forget

Uneeda Biscutt

We take triple precautions because beer is a saccharine product. Impurities multiply if they get into it. There is no grade between absolute purity and utter impurity.

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THE BEER

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No matter who your grocer is he can supply you with this best and most nutritious bread.

"Mother's Bread" is wholesome food because of its absolute purity and wealth of gluten.

Its quality never varies.

Good health and increased strength come to all who eat Mother's Bread every day.

More than eleven hundred grocers agree with this one:

"We sell more than twice as much of Corby's Bread as we do of any other. It is by far the best bread in the market. Our customers are the real judges, and that is what they say."

L. F. LUSBY,

Per C. S. Montgomery,
Sth and East Capitol.

Corby's Modern Bakery.

the coloring of their leaves. The triangular leafed calladiums, the marantas, the cen-tureas, the echeverias, the sanchezia nobilis, begonias, the achyranthes, the geraniums and the zonals all make handsome

center flowers.

Quite the oddest of all hanging baskets are the fern balls. These are nothing but fern roots bound about a centerpiece moss, which, when kept saturated with water, will put forth green shoots that soon cover the ball. Cork may be built up into odd shapes, filled with moss or soil, and then sprinkled with seeds capable of flourishing in the damp mold. The more original a porch decoration happens to be the more pleasing it is. Those who under-stand the system of dwarfing adopted by the Japanese may swing many odd-looking plants in the airy gardens. To dwarf an oak tree, scoop the pulp from an orange and fill the rind with soil. In this plant an acorn and as fast as the roots force their way through the skin cut them off. system, it is said, will produce a very fair imitation of the Japanese dwarfs, which are accomplished by depriving the plants of parts of their roots.

BLANCHE HALL.

A Joke on Mrs. Nation.

W. L. Higgins perpetrated a practical joke on Carrie Nation while the smasher was here. A well-known local dentist, who dresses well and is rather adipose, was standing at the corner of Pennsylvania and Washington streets when Mrs. Nation got through haranguing the crowd there.

"Look at that man," said Higgins, pointng to his friend, the doctor. "He is well off, and he makes his money out of the tears of orphans, the wails of widows and the groans of strong men.' "He keeps a rum shop, does he?" said the smasher, darting a piercing glance in his

'No," said Mr. Higgins, "he is a den-

Enameled Cloth in Housekeeping. From Harper's Bazar.

Tiled kitchens or those with a fine, hard paint finish are the ambition of every mod-

ern housekeeper. In such a kitchen, which is a part of a costly home in New York, the cook explained to an admiring visitor the other day that he could stand with his back to the range and use the garden hose over all the rest of the room, without the slightest injury to the room, and that he had done it more than once. The floor, walls and ceiling are tiled; sink, tables, kneading board, etc., are porcelain, marble and glass, all impervious, of course, to any amount of water. Such kitchens, however, are very expensive, and not for the aver-

age home until some cheaper waterpromaterial is discovered or invented. To take a long drop from this ideal standard the housekeeper of moderate income will find a useful substitute for the walls of kitchens outlers' pantries and bath rooms in the marbled enameled cloth to be found at every house-furnishing counter. It can be fitted as neatly as paper if a little glue is It is cheaper than paint, more durable than even the waterproof papers, and as it comes now in marbled and tiled designs it contributes a neat and attractive appearance to the room in which it is used this with white-painted woodwork and a pretty floor covering.

Still With Us. From the Chicago Record-Herald "Talk about national progress-

"Well, what ails it?" "Mrs. Trollope complained of the American expectoration habit when she was here

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